

## APPETIZERS

BLACKENED AHI TUNA 17

Cucumber Spaghetti, Ginger, Sweet Soy

WARMED LOBSTER TART 20

House Citrus Ricotta, Marinated Tomatoes,  
Aged Balsamic

COLOSSAL SHRIMP COCKTAIL 18

Traditional Cocktail Sauce. Add Pieces 6 Ea

SWEET & SOUR CALAMARI 17

House Sweet & Sour, Thai Chili Paste

LOBSTER ESCARGOT 20

Sauté Burgundian Escargot & Lobster,  
Puff Pastry, Vermouth Cream, Hazelnuts

FRENCH ONION SOUP 10

Sherry-Port Broth, Duck Confit & Gruyere Crostini



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## APPETIZERS

PORK POTSTICKERS 14

Five Potstickers, Ginger-Sesame-Soy Sauce

CHICKEN MARSALA GNOCCHI 16

Confit Chicken, Parisian Gnocchi,  
Local Mushrooms, Marsala Cream

SWEEDISH MEATBALLS 16

Berry Jam, House Made Gravy

THE CHIPS 10 - ADD BACON 12

Blue Cheese Sauce & Crumbles, Green Onion

CHARCUTERIE BOARD 26

Local Cheeses, Dried Salumi's, Accoutrements

CRISPY ORANGE CHICKEN 14

Sweet Chili Mandarin Orange Sauce

## SALADS

LOCAL ORGANIC GREENS 12

Aged Ricotta Cheese, Dried Apricots, Candied Pumpkin Seeds, Honey-Pumpkin Vinaigrette

ICEBERG WEDGE 12

Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese Dressing & Crumbles or Ranch & Cheddar

HOUSE CAESAR 12

Petite Romaine Heart, Warmed Cornmeal Croutons, Shaved Parmesan, Traditional Caesar Dressing

MARINATED BEET 12

Little Leaf Farms Baby Bibb Lettuce, Shallots, Fennel, Sunflower Seeds, Creamy Herb Dressing

GREENLESS GREEK 12

Tomato, Cucumber, Feta, Red Onion, Croutons, Mixed Olives, Greek Dressing

## ENHANCEMENTS

3 SHRIMP 18 TENDERLOIN TIPS\* 16 CHICKEN BREAST 12 AHI TUNA\* 17 GRILLED SALMON\* 18

## STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

PRIME BONELESS RIBEYE\*  
20 oz 48

PRIME NY STRIP\*  
12 oz 35  
16 oz 44  
24 oz 58

FILET-CENTER CUT\*  
8 oz 40  
12 oz 52

BUTCHER'S SPECIAL  
always changing, always special \$\$

DRY AGED "TOMAHAWK"  
DUROC PORK CHOP\*  
20 oz 40

NZ RACK of LAMB\* 14 oz 54

AMERICAN KOBE BURGER\*  
10 oz 22  
WITH TRUFFLE CHEDDAR 24

## TEMPS

PITTSBURG- COLD RAW CENTER

RARE- COOL RED CENTER

MED. RARE- WARM RED CENTER

MEDIUM- WARM PINK CENTER

MED. WELL- HOT SLIGHTLY PINK CTR

## SIDES 8

GREEN BEANS

JUMBO ASPARAGUS

SAUTÉED OR CREAMED SPINACH

BRUSSELS SPROUTS W/ BACON

PARMESAN GARLIC FRIES

CAULIFLOWER AU GRATIN

JUMBO BAKED POTATO

LOADED BAKED POTATO +3

YUKON GOLD WHIPPED POTATO

TRUFFLE WHIPPED POTATO +2

HOUSE MAC & CHEESE

LOBSTER MAC & CHEESE +8

## ON THE SIDE

DEMI GLAZE 2 BEARNAISE 3

AU POIVRE 3 HOLLANDAISE 2

## ON THE TOP

LOBSTER OSCAR 18

SHRIMP SCAMPI 15

MUSHROOMS 4

SAUTÉED ONIONS 4

BLUE CHEESE CRUSTED 4

BLUE CHEESE CRUST & DEMI 5

BLUE CHEESE, SAUTÉED ONIONS, 8

AU POIVRE

## HOUSE SPECIALS

LOBSTER MAC & CHEESE

¼ lb lobster meat 30

½ lb lobster meat 60

AHI TUNA\* 34

Pepper Seared Tuna, Potato Cake,  
Creamed Spinach, Red Wine Syrup

DAY BOAT SCALLOPS\* 42

Roasted Root Vegetables,  
Shaved Brussels, Thick Cut Bacon,  
Pomegranate Syrup

PAN SEARED SALMON\* 32

Caulilini, Fennel, Crispy Onions,  
Apple-Miso Butter

ROAST CHICKEN 28

Confit Chicken Bread Pudding,  
Parsnips, Seared Greens, Pan Sauce

STEAKHOUSE TIPS & FRITES\* 27

Marinated Beef Tenderloin Tips,  
Chimichurri Sauce, Garlic-Parm Fries

AMERICAN KOBE MEATLOAF 25

American Kobe & Shitake  
Mushroom, Sriracha Brown Sugar Glaze,  
Asparagus, Cheddar Mashed

or

Our House Mac & Cheese

GM AMY MONSAERT

\*Consuming any of the above meat, poultry, seafood or eggs raw or undercooked may increase your risk of foodborne illness. Please inform your server of any allergies.

CHEF MATT PROVENCHER